

DRAUGHT BEER

At WildFin we are committed to bringing you some of the finest, Northwest craft brewed beers available. You'll always find a consistent selection of the classic styles and a few unexpected surprises.

WILDFIN SHANDY Traditional Lemon or Northwest Cherry	5.95
WILDFIN IPA Anchorage	5.95
MAC & JACK'S AFRICAN AMBER Redmond	6.50
BLACK RAVEN SECOND SIGHT SCOTCH ALE Bend	6.50
WILDFIN BLONDE Anchorage	5.95
DRUBRU KOLSCH Snoqualmie	6.50
WILDFIN BAVARIAN HEFEWEIZEN Anchorage	5.95
GEORGETOWN MANNY'S PALE ALE Seattle	6.50
DESCHUTES BLACK BUTTE PORTER Bend	6.50
SUMERIAN BREWING NARCISSISM IPA Woodinville	6.50
IRON HORSE IRISH DEATH Ellensburg	6.50
TWO BEERS PILSNER Seattle	6.50
WILDFIN RED ALE Anchorage	5.95
WILDFIN BEER SAMPLER	6.50
WildFin IPA, Blonde, Hefeweizen and Black Butte Porter	

BEER (MOSTLY) BY THE BOTTLE

COORS LIGHT Golden, Colorado	4.95
EVERYBODY'S BREWING LOCAL LAGER White Salmon	5.50
PIKE BREWING NAUGHTY NELLIE GOLDEN ALE Seattle	5.50
RAINIER Somewhere, USA (16oz. can — how else!?)	1.95
CORONA Somewhere, Mexico	5.95
KALIBER NON-ALCOHOL Dublin, Ireland	4.95
SPIRE MOUNTAIN APPLE CIDER Olympia	5.50
SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER Seattle	6.50

COCKTAILS

At WILDFIN we take the art of the cocktail seriously. Premium spirits, fresh made mixes, quality garnish and the correct techniques make the difference. It's easy to mix and "drink" but it takes care, skill and a commitment to quality to craft a fine cocktail.

Our bartenders are professionals in their field so if you don't see your favorite on the menu, just ask and we'll be happy to accommodate your pleasure.

AVIATION• Gin, lemon sour, Crème de Violette, Luxardo, Peychaud's bitters, egg white. 10.95
BARREL AGED MANHATTAN Tatoosh whiskey, Fee Brothers bitters, a little vermouth and a hint of Bénédictine aged in our own oak barrels. 13.95
MOJITO Hand torn mint, fresh lime sour, mint bitters and fine rum. 9.95
ROSEMARY LIME COOLER Fresh rosemary, Uncle Val's Botanical gin, cranberry and fresh lime sour. 9.95
🔥 SCRATCH MARGARITAS Served straight up with Blanco tequila, triple sec, fresh lime sour. 9.95
LEMON DROP Vodka, limoncello and fresh lemon sour. 9.95
ELDERFLOWER MARTINI Blue Spirits Ghost gin, St-Germain liqueur and fresh lemon sour. 10.95
BLACK & BLUE MARTINI Dry Fly vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.95
BARREL AGED NW OLD FASHIONED Oola bourbon, orange, Peychaud's bitters, smoked ice. 11.95
MOSCOW MULE Vodka, ginger liqueur, fresh lime, ginger beer. 9.95
AMERICAN SIDECAR Tatoosh rye, lemon sour, Frangelico, Peychaud's Bitters, allspice. 11.95
TEQUILA SPARKLER Tequila, fresh lime, ginger liqueur, Champagne. 10.95
PIMM'S CUP Pimm's, lime, basil, cucumber, gin, Stubborn Agave Vanilla soda. 9.95
SPICY MEZCAL COOLER Vida Mezcal, fresh lime, cilantro, jalapeño, honey water, soda splash. 10.95
SAZARAC John Jacob rye, brandy, absinthe, Peychaud's bitters. 11.95

NON-ALCOHOLIC BEVERAGES

STRAWBERRY LEMONADE 4.50
REED'S ORIGINAL GINGER BREW 4.50
RED BULL Regular or sugar free. 4.50
CRATER LAKE ROOT BEER Portland, Oregon 4.50
SAN PELLEGRINO SPARKLING WATER 4.50
HUMM BERRY BLITZ KOMBUCHA 6.50
STUBBORN SODA 4.95
<i>Agave Vanilla, Orange Hibiscus</i>

SPARKLING (OR NOT) MOCKTAILS

BLACKBERRY BASIL LEMONADE Lemonade, Washington blackberries and fresh basil. 4.95
POMEGRANATE GINGER ALE (THE ORIGINAL SHIRLEY TEMPLE) Ginger ale and pomegranate syrup. 4.95
MOJITO FREE Fresh lime sour, hand torn mint, splash soda. 5.95
<i>Classic Lime, Raspberry, Huckleberry, Pomegranate</i>



DINNER MENU

March 2nd - March 15th

AROUND TOWN

STRING - VILLAGE THEATER

March 15 - April 22nd

ISSAQUAH WINE AND ART WALK-HISTORIC SHELL STATION

Saturdays, March-April

ROCK N' ROLL AUCTION-PICKERING BARN

March 16th

EASTER EGG HUNT-FOX HOLLOW FARM

March 24th

Growlers To Go

WildFin Beers are now available in Growlers so you can enjoy them anytime. Just ask your server or bartender and they'll set you up with your very own growler so you can enjoy our IPA, Blonde, Red Ale or Bavarian Hefeweizen wherever you are! Growlers are \$9.95 plus a refundable deposit.



SMART CATCH

WildFin is proud to partner with Smart Catch.

Smart Catch is the James Beard Foundation's sustainable seafood pilot program created with chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. The program provides support to our chefs and gives consumers a simple way to identify and support restaurants that serve seafood fished or farmed in environmentally responsible ways.



www.WildFinAmericanGrill.com

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WildFinGrill



WildFinAmericanGrill

GENERAL MANAGER
Breanna Warren-Seko

CHEF
Peter Jahnke



STARTERS

WILDFIN APPETIZER TOWER

Garlic prawns, calamari and seafood crostini. 23.95

SEAFOOD CROSTINI

Alaskan crab & all natural Oregon bay shrimp, sweet tomato, basil, cilantro, avocado lime verde, toasted rosemary bread. 11.95

🔥 SIMPLY THE BEST CALAMARI

Sliced jalapeño and jalapeño lime aioli. 13.95

🔥 COUGAR GOLD CHEDDAR FONDUE

Alderwood smoked chicken, Washington apples, toasted croutons, broccolini, Cambozola, Cougar Gold and WildFin IPA white cheddar fondue. 14.95

CLAMS NORTHWEST STYLE

Clams from Salish Seafoods simply simmered in our award winning Seafood Chowder, garlic butter baguette. 14.95

GARLIC PRAWNS

Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream. 13.95

*WARM BRIE AND CAMBOZOLA

Toasted rosemary potato bread, Northwest pears, bacon jam, pistachio, balsamic glaze. 8.95

TACOS AND SLIDERS *Order 1, 2, 3 Or A Dozen, You Get The Idea!*

STREET TACOS • *Gluten Free Available*

What's your favorite? each 4.95

CAJUN SEARED FISH

Jalapeño aioli, avocado tomatillo salsa & jicama slaw

CARIBBEAN JERK CHICKEN

Jicama slaw, mango mint salsa & pickled red onion

SMOKY CHIPOTLE WAGYU BEEF

Corn and black bean salsa, tomatillo & avocado

WAGYU BEEF SLIDERS •

Snake River Farms Wagyu beef, crispy sweet onions, roasted horseradish onion aioli, brioche bun. 4.50 each or 3 for 12.95

NO LETTUCE AHI SALAD •

Seared rare line caught yellowfin tuna, edamame, roasted potatoes, sweet tomato, kalamata olives, English cucumber, Wilcox Farms organic hard cooked egg, basil, garlic aioli. 10.95 *Gluten Free*

NORTHWEST SEAFOOD CHOWDER

Corn, fennel, smoked bacon, dry sherry. 7.95

🔥 FRENCH ONION SOUP

Swiss cheese, buttermilk fried onions. 8.95

SMOKED TROUT SALAD

Alderwood smoked Idaho trout, bacon, arugula, pickled onion, Washington apple, honey vinaigrette, horseradish aioli. 10.95 *Gluten Free*

ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

ROASTED BRUSSELS SPROUTS

Bacon, honey lime glaze. 5.95 *Gluten Free*

WILDFIN SALAD

Romaine, iceberg lettuce, carrot, cucumber, red onion, sweet grape tomatoes, Parmesan, choice of dressing. 7.50 *Gluten Free*

BLUE CHEESE SALAD*

Smoky Rogue Creamery blue cheese, romaine, sweet red grapes, bacon jam, Washington pears, candied walnuts. 8.95 *Gluten Free*

🔥 FALL HARVEST SALAD

Arcadian greens, shaved Brussels sprouts, Washington apple, maple honey roasted sweet potato, pumpkin seeds, Champagne vinaigrette. 8.95 *Gluten Free*

🔥 MAC & CHEESE

Corkscrew pasta, lobster cream sauce, Cougar Gold white cheddar, Parmesan bread crumb topping. 9.95

JALAPEÑO SKILLET CORN BREAD 5.95

SWEET TREATS

In a hurry and no time for dessert? Warm, fresh baked cookies to go.

\$1.95 each or 3 for \$5.

We swear, these are the best cookies you've ever tried.

BANANAS FOSTER BREAD PUDDING*

Vanilla custard, candied walnuts, caramelized pineapple, warm bananas Foster sauce, Cascade Mountain coconut pineapple ice cream. 7.95

🔥 FRESH APPLE CARAMEL COBBLER

Washington apples, salted caramel ice cream. 7.95

DONUTS

Served with maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 7.95

WARM COOKIES & CREAM*

Fresh baked Belgium milk & dark chocolate cookies, candied walnuts, Washington Bing cherries, Tillamook vanilla ice cream. 7.95

CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 8.95

🔥 *WildFin signature item*

*contains nuts or nut products

🍷 *skinnyfin items contain fewer than 650 calories*

FROM OUR WATERS

Featuring the finest seafood available from the Pacific Northwest and Alaska.

Enjoy a Blue Cheese or WildFin Salad with your choice of dressing for \$5.50.

WILDFIN SELECT

Every summer, WildFin works directly with dedicated hardworking fishermen to provide you with sustainable USDA Certified wild salmon from the waters of Alaska and British Columbia.

🔥 ALASKAN SOCKEYE SALMON • 28.95

ALASKAN HALIBUT • 34.95

Choose your preparation:

🍷 Simply Grilled

Lemon garlic vermouth butter, Columbia Basin roasted marble potato, broccolini, baby tomatoes. 636 calories *Gluten Free*

Himalayan Salt Block Seared

Brussels sprouts, honey maple roasted sweet potato, honey lime glaze. *Gluten Free*

PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan breadcrumbs, ancient grain mushroom risotto, fried capers, butter sauce, seafood salsa. 22.95

MIXED SEAFOOD GRILL •

Wild all natural scallops, Pacific white prawns, Alaskan salmon, lemon garlic vermouth butter, avocado basil lime verde, Brussels sprouts, baby carrots. 29.95 *Gluten Free*

🔥 ALASKAN SNOW CRAB STUFFED ROASTED COD •

Spinach, Parmesan, artichokes, broccolini, red jacket mashed potatoes, chive beurre blanc. 24.95

"ALL IN" FISH AND CHIPS

WildFin Red Ale battered Alaskan true cod, Northwest seafood chowder, apple cabbage slaw. 21.95

SHRIMP AND GRITS •

All natural Pacific white prawns, Andouille sausage, tomato, WildFin blonde ale, smoked Gouda and chipotle grits, sunny side up organic egg. 24.95

🍷 GRILLED BONELESS IDAHO TROUT

Cucumber Greek yogurt basil sauce, broccolini, Columbia Basin roasted marble potato. 18.95 596 calories *Gluten Free*

PRAWN AND SCALLOP SCAMPI

Wild all natural scallops, Pacific white prawns, artichoke hearts, red pepper flakes, broccolini florets, garlic, grape tomatoes, lemon. 27.95 *Gluten Free Available*

🔥🍷 SMOKED SALMON BLT SALAD

Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 15.95 622 calories *Gluten Free Available*

🍷 SEARED AHI SALAD •

Wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, red onion, spring radish, edamame, daikon sprouts, macadamia nuts, bean sprouts, wontons and cilantro. 18.95 638 calories

TODAY'S FRESH CATCH •

Ask your server for today's preparation.

WILDFIN SPECIALTIES

Enjoy a Blue Cheese or WildFin Salad with your choice of dressing for \$5.50.

🔥 GRILLED RIBEYE •

16oz. 28 day aged, WildFin steak seasoning, Columbia Basin roasted marble potato, roasted Brussels sprouts. 29.95 *Gluten Free*

Add your choice of Grilled:

All Natural Scallops 8.95 Pacific White Prawns 8.95 Alaskan Salmon 8.95

PEPPERCORN FLAT IRON STEAK •

28 day aged, sliced thin, sea salt fries, spinach greens, cherry tomatoes. 21.95 *Gluten Free*

🔥 PAN ROASTED CHICKEN BREAST

Columbia Basin roasted marble potato, tomato, red onions, garlic butter, Brussels sprouts. 18.95 *Gluten Free*

WILDFIN DINNER HOUSE BURGER •

Bacon onion jam, Cambozola, grilled red onion, arugula, Schwartz Bros. brioche bun, french fries, house pickled vegetables. 17.95 *Udi's Gluten Free Bun (add a buck)*

GRILLED RIBEYE SANDWICH •

Toasted French roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 18.95

NORTHWEST SEAFOOD FETTUCCINE ALFREDO

Manila clams, alder wood smoked wild salmon, Alaskan white fish, prawns, fresh spinach, mushroom, roasted red peppers, shaved Parmesan. 22.95

🔥 CHILI PRAWN MAC & CHEESE

Corkscrew pasta, lobster cream sauce, chili smoked all natural Pacific white prawns, crisp bacon, Cougar Gold white cheddar, Parmesan bread crumb topping. 17.95

GRILLED FLAT IRON WEDGE SALAD •*

Crisp iceberg, smoky Rogue Creamery blue cheese, hickory smoked bacon, green onion, sweet tomato, 28 day aged grilled flat iron steak, balsamic glaze. 19.95 *Gluten Free*

🔥 SMOKED CHICKEN CHOP CHOP SALAD

Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 15.95 *Gluten Free*

*notice: contains or may contain raw or uncooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juice may increase your risk of foodborne illnesses — eat smart at WildFin!